Cookbook:Pork Gyoza

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Gyoza are the Japanese variation of Chinese potsticker dumplings (*guotie*). They consist of a thin flour dumpling skin that is filled, pleated, and pan-fried. The contrast between filling and crispy exterior is a very pleasing sensation and, like many dishes, it can be melded to incorporate almost any flavour.

Pork Gyoza

Servings	5 or more
Time	Prep: 1 hour Cooking: 15–30 minutes
Difficulty	

Ingredients [edit | edit source]

Dumplings [edit | edit source]

- ½ lb ground pork
- 1–3 tsp prepared mustard
- 1–2 tbsp soy sauce
- 1–2 tbsp each of minced green onion, bell pepper, and/or chili
- At least 50 round wonton wrappers or other round dumpling skins (see note below)

Dipping Sauces [edit | edit source]

- Soy sauce and honey (mix to taste)
- Black bean paste
- Peanut sauce
- Plum sauce
- Black vinegar and shredded ginger
- Soy sauce with some rice wine vinegar

Procedure [edit | edit source]

Assembly [edit | edit source]

1. Combine the pork, mustard, soy sauce, and vegetables with clean hands. Knead the pork against the glass bowl to work the proteins for a mushier consistency.
2. Get out your dumpling skins, and cover them with a damp tea-towel or paper towel to prevent them from drying out.
3. Place about ½–1 tsp filling in the center of each dumpling wrapper.
4. Dampen the edge of half the dumpling wrapper. Fold the wrapper in half, enclosing the filling, so the wet and dry edges meet. Crimp the edges to ensure a tight seal.
5. Either proceed directly to the cooking stage, or freeze the dumplings and store frozen for up to six months.

Cooking [edit | edit source]

1. Heat a heavy frying pan (not non-stick) over medium to medium-high heat.
2. Brush the pan lightly with vegetable oil. Add 8–10 dumplings, making sure not to crowd the pan.
3. Let these dumplings cook without touching them for at least 2 minutes. They will sizzle and pop, but do not touch them until they have stuck to the pan (usually about 2 minutes).
4. When they have browned on the bottom (watch the edges near where the dumpling touches the pan) check for sticking.
5. When the dumplings have stuck to the pan, pour about ⅓ cup of stock, broth, or water into the pan to a depth of about ⅛–¼ inch. Cover with a tight lid.
6. Cook until all the liquid has been converted to steam (about 2 minutes). This is one of the more difficult parts of this process. You may have to adjust the amount of liquid used based on the liquid and your pan)
7. Carefully remove the dumplings from the pan. Serve while hot with dipping sauces.

Notes, tips, and variations [edit | edit source]

- The primary difference between packaged gyôza skins and packaged wonton skins is shape—round for gyôza skins, square for wonton skins. Whichever one you use is a matter of preference. If both are available, try both and decide which you prefer. You can also make these skins yourself, but it is a time-consuming process and the dough has to be rolled quite thin.
- You can vary the filling ingredients to suit your taste. Pork plays well with others. Keep in mind that a filling that is too wet may expand too much during cooking and cause the dumpling to split open, while a filling that is too dry will become drier during cooking. Any filling should easily maintain its shape if moulded into smaller balls.

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